

Entree

please select one

Soup du jour

cream of Jerusalem artichoke | grilled prawns (A) | chervil

or

Basque saucisson

Fior di latte | cornichons | hand stretched grissini

Main Course

to share

‘Ossobuco’

“I’m a great believer in taking time with food –
it always rewards you”

Maggie Beer

Slow Cooked Veal Shanks

white wine | tomato | herbs | gremolata

accompanied by

saffron risotto | smoked bone marrow

&

bitter leaves | walnut | pear | aged balsamic

Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

LG* - Low Gluten | V - Vegetarian | Ve - Vegan

A / I / M:

A = Australian (harvested in Australia only) | I = Imported (harvested outside Australia only)

M = Mixed (contains both Australian and imported seafood)